

Preludio de Sei Solo Ribera del Duero

Sei Solo Bodegas y Vinedos

Spain - Castilla y Leon - Ribera del Duero

The grapes for this wine come vineyards in the villages of La Horra, Gumiel de Izan and Moradillo from 12 to 80 year-old vines.

Displaying a good vibrant deep cherry red color with fragrant, clear notes of cherry drop and violet there is a beautifully unadorned yet brooding quality to this; it feels deep, vinous and vibrant, flecked with bright red fruit notes, sweet earth and a darker, more spiced character on the finish.

Specifications

Appellation	Ribera del Duero
Wine Type	Red
Varietals	100% Tempranillo
Age of Vines	From 12 to 80 years old
Vinification	The wines are fermented in stainless steel deposits of different sizes, to adapt the tanks to the vineyards, allowing for a total separation by plots. Gentle pumping over is performed to maintain freshness and purity and avoid over extraction of the tannins in order to gain elegance and finesse. After alcoholic fermentation the wines are racked to two-year-old barrels to perform malolactic at low temperature. This is a slow process that takes several months and results in further finesse and a very personal style for the wines. Once the malolactic is finished the wines are racked to 228, 300, 500 and 600 liter barrels. The aging lasts for 17 months.
Production	4,766 (9-liter cases)



Codes, Weights and Measures

UPC	7 84585 02785 9
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02785 6
Case Weight	42
Cases/Pallet	50
Layers/Pallet	5
SRP	\$ 55.99 USD 750mL Bottle

Reviews and News

2018 Preludio de Sei Solo Ribera del Duero - 95 PTS - TP
2018 Preludio de Sei Solo Ribera del Duero - 93 PTS - WE
2018 Preludio de Sei Solo Ribera del Duero - 90 PTS - TA